

SUNDAY ROASTS

2 COURSES 27.50

3 COURSES 30

STARTERS

Pulled puddings 
Choose from  pulled beef
or venison

Cauliflower wings  
drizzled with buffalo or
bbq sauce

Prawn cocktail 
Served with crusty bread
(GF option available)

Garlic bread sticks 
+Cheese £1

Wild boar and plum pate
with sourdough
(GF option available)

-ROASTS- 24.5

TRADITIONAL

Chicken supreme or Roast beef

Served with

Roast potatoes, orange & thyme
glazed carrots, mixed greens,
Yorkshire pudding and gravy

FOREST TWIST +5

Venison steak or pan Duck breast

Served with

Roast potatoes, orange & thyme
glazed carrots, mixed greens,
Yorkshire pudding and red wine &
plum gravy

VEGAN ROAST

Root vegetable wellington  

Served with roast potatoes, orange & thyme glazed carrots, mixed greens,
Yorkshire pudding and vegan gravy

ALTERNATIVES

SALMON

Served with garlic potatoes, tenderstem broccoli

YORKSHIRE WRAP

Steak & cheddar wrapped in a giant Yorkshire pudding
Served with mashed potatoes, carrots, tenderstem broccoli,
and beef gravy

(Vegetarian option available)

LAMB SHANK +3

Served with roast potatoes, tenderstem broccoli and carrots

PORK BELLY, CRACKLING & APPLE SAUCE +3

Served with dauphinoise potatoes, carrots, and broccoli

DESSERTS

Chocolate brownie
& ice-cream

(VE option available)

Sticky toffee pudding 
with ice cream or custard

Apple crumble 
& custard or ice cream
(VE option available)

Amaretto Crème brulee 

Chocolate mousse  

SIDES / EXTRAS +3

Glazed pigs in blankets
Bubble and squeak bites

x2 Yorkshire puddings
Cauliflower cheese

Truffle mac 'n' cheese
Mixed glazed veg